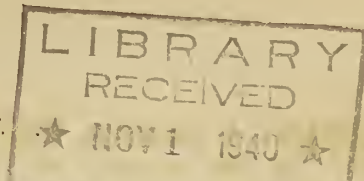


Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.982
A2 R11

When a Man Roasts a Duck



A conversation between Miss Ruth Van Deman, Bureau of Home Economics, Mr. Wallace Kadderly and Mr. John Baker, Office of Information, broadcast Tuesday, October 8, 1940, in the Department of Agriculture period of the National Farm and Home Hour, by the National Broadcasting Company and a network of 87 associate radio stations.

--ooOoo--

WALLACE KADDERLY: And here we are in Washington---with our regular Tuesday report from the Bureau of Home Economics---presented by Ruth Van Deman.

JOHN BAKER: Good afternoon, homemakers.

KADDERLY: Hold on here---John Baker. What's the big---?

RUTH VAN DEMAN: Oh--it's all right, Wallace. As a matter of fact--John is our reporter for the Bureau of Home Economics today.

BAKER: Now----see!

KADDERLY: Well--if you say so, Ruth----but I still don't quite understand. I thought John was working for the radio service.

VAN DEMAN: Perhaps I can explain, Wallace. So far as I know, John is still working with you---but he and I were talking this morning about the subject I was supposed to discuss today----

KADDERLY: You mean the roasting of duck?

VAN DEMAN: The same. Well--John told me about the duck that he says he roasted for Sunday dinner.

KADDERLY: Well, I thought I knew all the important things about John---but I didn't know that cooking was one of his talents.

BAKER: Aw----shucks, now. It's nothin'.

VAN DEMAN: Well---anyhow---I commandeered him, and brought him along to give his first hand report on how duck should be roasted.

KADDERLY: That's all right---I guess.

BAKER: You guess it's all right! Of course it's all right. Look, Wallace--- I'm practically an authority on the subject of roasting duck.

KADDERLY: How many have you roasted?

BAKER: Well---only one-----but I've got all the directions written down----and I found out they work swell. I wish you could have had some of that duck it was--
(over)

VAN DEMAN: I suggest, Wallace---that we retire and let the "authority" give his lecture on the subject of the roasting of duck.

BAKER: Thank you, Miss Van Deman. After all--I ought to get some support from you----because if you hadn't given me this folder here on poultry cooking to take home to the head of the family, I'd never have tried cooking that duck---and I'd have saved myself the embarrassment of having my knowledge of the subject questioned.

But now--ladies and gentlemen--in preparing to cook a duck---first get your duck.

VAN DEMAN: Like the recipe for rabbit pie---first catch your rabbit.

BAKER: Not to be mentioned in the same breath with roast duck. I got a duck that weighed a little over six pounds---and by the time all the innards were taken out--and the head, and feet chopped off it came down to a little under five pounds.

VAN DEMAN: A well fattened young duck, I presume.

BAKER: Yes, ma'am--nice and plump--and it had some extra layers of fat up inside. Well--the next step was to clear all the family out of the house---sent 'em off to Sunday school. When I start in on a project like that I want wide open spaces and a free hand. When I burned my fingers on the oven thermometer it's a good thing---

KADDERLY: Then you roast a duck the scientific way---oven thermometer and everything?

BAKER: Absolutely. A young duck is supposed to roast for about two hours at 350 degrees---according to the folder on Poultry Cooking, published by the Bureau of Home Economics of the United States Department of Agriculture---Washington, DC, available free of charge. That's a mouthful.

VAN DEMAN: How did the directions work for your five pound young duck---two hours at 350 degrees, as prescribed by the folder on poultry cooking, from the Bureau of Home Economics---U. S. Department of Agriculture.

BAKER: Perfect. There never was a more toothsome, tasty, delicious roast duck. Two hours at 350 degrees must be just right. That duck was done just to a turn. And the stuffing-----

KADDERLY: You mean you made stuffing for this duck too?

BAKER: Sure did. Nothing to it. Directions right in the folder on

KADDERLY (INTERRUPTING): Poultry Cooking issued by the Bureau of Home Economics. There must be a liberal education in that little folder.

BAKER: There is---if you want education on how to cook poultry.

VAN DEMAN: John I'm interested in the stuffing you made. There are several recipes in the folder. Which one did you try?

BAKER: I tried the one made of rice and apricots-----lessee here it is on page 6--

at the bottom of the page. Three cups flaky boiled rice, three tablespoons butter or other fat (I used bacon grease left over from breakfast) one small onion chopped -----and I tried cutting the thing under the faucet with the water turned on and it didn't bother my eyes at all. You told me about that one time, Ruth.

VAN DEMAN: I'm glad you remembered John. I'd forgotten about telling you that.

BAKER: It's a good stunt---unless you like a good onion cry. Well---the rest of the recipe is a sprig of parsley, chopped, one cup of chopped celery and tops, 1/3 teaspoon.

VAN DEMAN: John---don't you think it would be much simpler to suggest that anyone who wanted the recipe---get it from the folder? After all---we don't all have the head for figures you seem to-----

BAKER: I haven't quite memorized the recipe yet myself. But I'll tell you---it's the best poultry stuffing I've ever tasted---bar none.

KADDERLY: Modest about the things he cooks, isn't he?

VAN DEMAN: Yes----so modest I'm surprised we ever got him to talk about it. Well --John--were there any pinfeathers in this duck? Sometimes pinfeathers in a duck are a problem.

BAKER: Oh yes, this young duck had pinfeathers all right. I scraped, and I picked at the pin feathers as best I could. I think I got most of them. After a while I decided that what was left would taste pretty good roasted. I didn't notice any when we were eating the duck, so I guess I got out the worst offenders.

VAN DEMAN: Very practical cook isn't he, Wallace?

KADDERLY: Very. John I noticed you said "we" ate the duck.

BAKER: Sure. It was Sunday dinner for the family. And even mama agreed that it was the finest dinner we'd had in a long time.---I think I know why she said it, too. She'd like me to do it again. Which maybe I will, sometime.

VAN DEMAN: A little flattery sometimes works wonders.

BAKER: Let's stick to the subject of duck. Say---there's one other thing I learned ----this one not in the folder on Poultry Cooking available free of charge at the Bureau of Home Economics, U. S. Department of Agriculture.

VAN DEMAN: What! Not in our folder?

BAKER: No ma'am----I learned this from the fellow at the butcher shop. About carving a roast duck---after it's been roasted. You put it on its back----then cut right down the breast bone.

KADDERLY: That's different from carving a turkey, isn't it?

BAKER: Yes---duck won't slice off the way the breast meat on a turkey will. So you cut it down the breast bone---and then make about three or four cross-wise cuts

----so you get the breast meat cut into about three good thick chunks on each side of the breast bone. Then you slide your knife next to the bone, underneath the meat, and you've got nice servings----each one with skin--meat--and all. Cut the string that you sewed the stuffing into the bird with-----scoop out some of that deeeelicious rice and apricot stuffing---put on a baked sweet potato----and any kind of green vegetable---we had broccoli-----when you get it all together---- you've got some good eating-----and a topic you can brag about for a long time afterward.

Y'know I've found that I can start out by saying---"This fall weather's fine, isn't it?---and it's good season for roast duck. By the way--I roasted---" and so on. Or if it's raining---I can always use that old saw---"It's a great day for ducks." And of course that leads right into my story about how I roasted a duck.

KADDERLY: Then, John---you'd say, from your experience---that to have a good stock topic of conversation, all any man needs to do is roast a duck.

BAKER: Absolutely, Wallace---but before he tries it, he should get a copy---by all means---of the folder on Poultry Cooking

ALL JOIN IN: -----from the Bureau of Home Economics, Department of Agriculture, Washington, D. C.

KADDERLY: I'm sure I don't need to add---after all the endorsement given by our duck roaster extra-ordinary Mr. Baker---that the publication Poultry Cooking is well filled with directions and recipes on cooking poultry-----other kinds besides ducks-----and it will be sent to you free of charge.

--ooOoo--